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RECORDED

Malt combs

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A.D. 1888, 5th MARCH. N° 3363.

PROVISIONAL SPECIFICATION.

An Improved Extract for Use as a Ferment and as a Food Preparation.

I, MORRIS PAUL HATSCHEK of St. Georges Road in the County of Middlesex, Chemical Engineer, do hereby declare the nature of said invention for "AN IMPROVED EXTRACT FOR USE AS A FERMENT, AND AS A FOOD PREPARATION" to be as follows:—

My invention has reference to the production of a dietetic nutritious food—mainly peptone—extract which I term "Malto-Peptine." It is prepared from malt combs either alone or mixed with the bran of grain such as wheat, rye, barley, *etcetera*, or other vegetable albumen. This raw material is steeped in about ten times its weight of water having a temperature of about one hundred and twenty five degrees Fahrenheit, to which has been added from one quarter to one half *per cent* of hydrochloric, sulphuric, phosphoric, or other mineral acid, together with one tenth to one twentieth *per cent* of sulphurous or salicylic acid or other suitable antiseptic, this latter being for the purpose of destroying such microbes as may be present in the raw material or in the liquor and thus prevent spontaneous fermentation. I have in practice found sulphurous acid to be the most suitable, as it effects disinfection and then evaporates without leaving any but very slight traces behind it in the product. The liquor may also have a higher or lower temperature than that stated, and the proportion of acids may be increased or diminished, although I have in practice found the proportions mentioned, the most suitable.

When the said material has been steeped in the acidulated water, say, from ten to sixteen hours, the resulting extract—mainly peptone, with asparagine, amides, sugar and salt—is drawn off and may be filtered through any suitable material.

The extract so prepared may be used direct as yeast for fermenting purposes, or concentrated by boiling and evaporating in open pans, hot water baths, vacuum pans or other heating and evaporating apparatus to a concentration having about the consistency of syrup, or it may be made into dry tablets.

[*Price* 6*d*.]

Hatschek's Improved Extract for Use as a Ferment and as a Food Preparation.

For most purposes, the greater portion or the whole of the acidity is neutralised by chalk, soda or other alkali in a proportion to the acids previously added.

This peptone extract (Malto-Peptine) may be added to fermenting liquids as an efficacious yeast; it being predigested and made diffusible and assimilable renders it useful as an article of food to be added in a quantity of from one half to two *per cent* of the dry substance, to tea, cocoa, chocolate, soup, beer, wine, *etcetera*, or it may be introduced into soup tablets, biscuits, bread and food for animals, by mixing it up with the ingredients of which these substances are composed; it may be mixed or worked up with the sugar (saccharine, dextrose, maltose, *etcetera*) to be used in brewing beer or for sweetening half finished beer after first fermentation and for other fermenting and nourishing purposes.

The Malto-Peptine, facilitating and assisting digestion as it does, is useful and wholesome, especially for weak persons suffering from indigestion and similar complaints or their consequences, as an addition to their ordinary food.

Dated this 5th day March 1888.

JULIUS HALL,
80–81, Strand, London, W.C.,
Agent for the Applicant.

COMPLETE SPECIFICATION.

An Improved Extract for Use as a Ferment and as a Food Preparation.

I, MORRIS PAUL HATSCHEK of St. George's Road in the County of Middlesex, Chemical Engineer, do hereby declare the nature of said Invention for "AN IMPROVED EXTRACT FOR USE AS A FERMENT, AND AS A FOOD PREPARATION" to be as follows:—

My invention has reference to the production of a dietetic nutritious food mainly peptone—extract which I term "Malto Peptine." It is prepared from Malt Combs either alone or mixed with the bran of grain, such as wheat, rye, barley *etcetera* or other material containing vegetable albumen. This raw material is steeped in about ten times its weight of water, having a temperature of about one hundred and twenty five degrees Fahrenheit, to which has been added from one quarter to one half *per cent* of hydrochloric, Sulphuric, phosphoric or other mineral acid, together with one tenth to one twentieth *per cent* of sulphurous, or an equivalent proportion of salicylic acid or other suitable antiseptic, this latter being for the purpose of destroying such microbes as may be present in the raw material, or in the liquor, and thus prevent spontaneous fermentation.

I have in practice found Sulphurous acid to be most suitable as it effects disinfection, and then evaporates without leaving any but slight traces behind it in the product. The liquor may also have a higher or lower temperature than that stated and the proportion of acids may be increased or diminished, although I have in practice found the proportions mentioned the most suitable. When the said material has been steeped in the acidulated water, say from ten to sixteen hours, the resulting extract—mainly—peptone with asparagine, amides, sugar and salt is drawn off and may be filtered through any suitable material.

The extract to be produced may be used direct as a yeast-food, for fermenting purposes, or concentrated by boiling and evaporating in open pans, hot water baths, vacuum pans, or other heating and evaporating apparatus, to a concentration having about the consistency of syrup or it may be made into dry tablets.

For most purposes the greater portion, or the whole of the acidity is neutralised by chalk, soda, or other alkali in a proportion to the acids previously added.

The peptine extract (Malto Peptine) may be added to fermenting (or to be fermented) liquids as an efficacious yeast-food.

Its being predigested and made diffusible and assimilable, renders it useful as an article of food, to be added in a quantity of from, one half to two *per cent* of the dry substance of the extract, as for instance, to Tea, Cocoa, Chocolate, soup, beer, wine *etcetera*, or it may be introduced into soup tablets, biscuits, bread, and food for animals by mixing it up with the ingredients of which these substances are composed, it may be mixed or worked up with the sugar (Saccharine dextrose, Maltose *etcetera*,) to be used in brewing beer or for strengthening beer, (making it taste fuller) after first fermentation and for other fermenting and nourishing purposes.

The Malto Peptine, being an already digested food, is useful and wholesome especially for weak persons, or others suffering from indigestion and similar complaints, or their consequences, as an addition to their ordinary food.

Having now described and ascertained the nature of my said Invention and the manner in which the same is or may be performed, what I claim as new and desire to be secured to me by the hereinbefore in part recited Letters Patent is

"An improved extract for use as a ferment and as a food preparation" herein before described.

Dated this 3rd day of September 1888.

JULIUS HALL,
80, Strand, W.C.,
Agent.

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